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Edible Animal Fat: DRAFT FOR COMMENTS

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Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China Standard for Edible Animal Fat (GB 10146-2001) and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.

Includes PSD Changes: No
Includes Trade Matrix: No
Unscheduled Report
Beijing [CH1]
[CH]

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website (www.moh.gov.cn). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous Standard, if any, is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA/FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email (ofsts@fas.usd.gov and roseanne.freese@usda.gov).

Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email (AgBeijing@fas.usda.gov).

In order to facilitate comments regarding this regulation; please identify the regulation of concern and recommended changes by page, paragraph, and line before forwarding to FAS.

Once finalized, this standard will substitute GB10146-1988 Hygienic Standard for Lard.

BEGIN TRANSLATION

Items noted in the translation of GB10146-2001 Hygienic Standard Edible Animal Fats:

- This Standard corresponds to, but is not equivalent with, Codex Alimentarius Commission (CAC) Codex Stan 211-1999, the Code Standard on Animal Oil established by the National Food Code Committee.
- The text format of this standard is modified in accordance with GB/T1.1-2000.
- The definition and the hygienic requirements of the raw and auxiliary materials, food additives, production, processing, packaging, labeling, transportation, and storage are added.
- The applied scope is extended from lard to lard, beef tallow and mutton tallow.
- Indexes for arsenic and acid values of beef tallow and mutton tallow in Codex Stan 211-1999, the Code Standard on Animal Oil are adopted.
- A maximum level of lead is added and the acid value and peroxide value are also revised.

The drafting unit of this Standard is the Food Hygiene Supervision and Inspection Institute of the Public Health Ministry of the People's Republic of China.

Drafters of this standard are Zhang Zhiqiang and Zheng Yunyan.

GB10146-2001 Hygienic Standard for Edible Animal Fats

1. Scope

This standard describes the definition and technical requirements for edible animal fats, including hygienic standards of food additives, production, processing, packaging, labeling, and testing methods. This standard applies to fat of livestock; including pigs, cows and sheep which are checked and approved by veterinarians, as well as the reticular membrane or pure fatty tissues attached to internal organs. These are purified or refined by using one single kind or mixed varieties to produce edible lard, beef tallow and mutton tallow.

2. Referenced Documents

The clauses in the below standards, though referenced in this standard, have become clauses of this standard. All listed documents are applicable at the time of publication of this standard. However, all standards are subject to

modification and the parties that apply this standard should study the possibility of using the recent versions of the following standards.

GB 191 National Standard for Packaging, Storage, and Transportation Labels
 GB 2760 National Hygienic Standard for Food Additives
 GB/T 5009.11 Determination of Arsenic and Inorganic Arsenic in Food
 GB/T 5009.12 Determination of Lead in Food
 GB/T 5009.37 Analysis of Edible Vegetable Oil
 GB/T 5009.44 Analysis of Meat and Meat Products
 GB/T 5009.181 Determination of Malonic Aldehyde in Lard
 GB7718 National Standard for Food Labels
 GB12694 Hygienic Standard for Meat Factories

3. Requirements

3.1. Raw Material Requirements

Shall conform to relevant rules, regulations, and national standards.

3.2. Sensory Requirements

Shall conform to requirements in Table 1.

Table 1. Sensory Requirements

Index	Requirements
Appearance	To look fine and soft whenever frozen, in paste form
Color	To look white or light yellow whenever frozen, and light yellow or lucid whenever melted
Taste and smell	Full of original smell and taste without any rancid smell

3.3. Physical Requirements

Shall conform to requirements in Table 2.

Table 2. Physical Requirements

Index	Requirement
Acid value, mgKOH/g fat	
Lard	= 1.5
Beef and mutton mallow	= 2.5
Peroxide value, g/100g fat	= 0.20
Refractive index (at 40 degrees Centigrade)	1.458 to 1.462
Lead (Pb), mg/kg	= 0.2
Total arsenic (As), mg/kg	= 0.1

4. Food Additives

4.1. For the quality of food additives, refer to the related rules, regulations and standards.

4.2. For the varieties and dosage of food additives, refer to GB 2760.

5. Hygienic Requirement for Production and Processing

The hygienic requirements for the production of edible animal fat shall conform to GB12694.

6. Packaging

The materials and the container for packaging shall conform to related rules, regulations, and standards.

7. Labeling

7.1. For the designed package, refer to GB7718.

7.2. The descriptions such as lard, beef tallow, etc. shall be marked clearly on the product labels.

7.3. The labels on the outside packaging cases shall conform according to GB191.

8. Storage and Transportation

8.1. Storage

The products should be stored in dry locations with good ventilation and kept away from harmful, poisonous, volatile or corrosive materials with any strange smell.

8.2 Transportation

During transportation, the products should be prevented from sun, rain or the other harmful materials with strange smell.

9. Testing Methods

9.1 Sensory Inspection

Shall conform to GB/T 5009.44.

9.2. Physical Inspection

9.2.1. Determination of Acid Value and Peroxide Value shall conform to GB/T 5009.37.

9.2.3. Determination of Malonic Aldehyde shall conform to GB/T 5009.181

9.2.4. Determination of Lead shall conform to GB/T 5009.12.

9.2.5. Determination of Arsenic shall conform to GB/T 5009.11.

END TRANSLATION